

eatasy like sunday morning

FULL MENU AVAILABLE
7AM – 2 PM

Blackberry Pancakes

Griddled Buttermilk Pancakes sprinkled with Blackberries and topped with Cinnamon Butter and Canadian Maple Syrup \$8

Lox & Bagel

Delicate slices of Norwegian Smoked Lox, Caperberries, shaved red Onion and English Cucumber, Toasted Bagel and Cream Cheese \$12

Seasonal Sliced Fruits

Fresh sliced Seasonal Melons, Pineapple, Grapes and Berries along with other seasonal treats as they are available served with a Honey Yogurt dip \$9

EGGS BENEDICT

Each Egg Benedict is prepared with 2 soft poached Vita Fresh Eggs and accompanied by home style fried Potatoes

(Substitute Fresh Fruit Salad for Potatoes \$2 ½)

Our Classic

Griddled Canadian Back Bacon on toasted Marble Rye smothered in scratch-made Hollandaise \$11

Florentine

Wilted Spinach leaves on toasted Marble Rye smothered in scratch made Citrus Hollandaise \$10

Current Style

Norwegian Smoked Salmon atop fried Potato Rosti, 2 delicately poached Vita Eggs smothered in our scratch-made Citrus Hollandaise \$14

PREMIER SELECTIONS

Prairie Hearty Classic

2 Vita Eggs any style, 3 strips Maple Bacon, 3 English breakfast Sausages, Home Fried Potatoes, 2 slices Toast and 2 Buttermilk Pancakes \$14

Prairie Steak and Eggs 'Benedict'

Sterling Silver Beef Tenderloin prepared just the way you like it served over buttery Yukon Gold mashed Potatoes and Canadian Back Bacon topped with a Country Farm poached Egg, smothered in rich Dijon "gravy" and blessed with Essence of White Truffle \$23

Seafood Crepe Arabella

Butter poached East Coast Lobster, Pickerel, Scallops enveloped in a delicate Chive and Chervil Crepe, Arrabella Sauvignon Blanc Sabayon, Asparagus Spears and Ruby Red Grapefruit \$22

Tall Plains Manitoba Breakfast

Pan seared House made Bison Sausages, 2 Vita Eggs prepared your way, Potato Rosti and Rosemary Garlic buttered Bannock \$17

French Toast Roulade

Vita Egg battered French White bread with sweetened Philadelphia Cream Cheese, Strawberry Compote and Mango – Banana Salsa, Canadian Maple Syrup and Whipped Cream. Served with a choice of Bacon, Sausage or Fruit cup \$16

OMELETTES

Each Vita 3 Egg Omelet is accompanied by Home style Potatoes, two slices of toast & Fruit Garniture (Substitute Fresh Fruit Salad for Potatoes \$2 ½)

Croque Monsieur

Black Forest Ham, Plum Tomato and the Current's signature four Cheese blend \$10

French Quarter

Sautéed Crimini Mushroom, Tarragon and Gruyere Swiss cheese \$10

TRADITIONAL FARE

Each of our morning entrees are accompanied with home style fried Potatoes, two slices of Toast (French White, Harvest Grain, Dark Pumpernickel or Marble Rye) & Fruit Garniture

(Substitute Fresh Fruit for Potatoes \$2 ½)

TWO EGGS any style \$7

THREE EGGS any style \$8

With Canadian Back Bacon, English breakfast Sausage or Maple Bacon Add \$2

LUNCH FARE

Pickerel Cheeks

Panko breaded crisp fried Manitoba Lakes Pickerel Cheeks with a Lemon Caper Remoulade \$9

Mushroom Perogies

Current original: house made Field Mushroom Duxelle filled Dumplings with Caramelized Onion, Red Wine-Cinnamon braised Red Cabbage and Chive sprinkled Crème Fraiche \$12

Simple Greens

English Cucumber wrapped Spring Greens dressed with Manitoba Honey and Apple Vinaigrette, Cherry Tomato, toasted Almond, julienned Radish and Sweet Onion \$7

Caesar Salad

Crisp Romaine leaves with Herb baked Croutons in a creamy Garlic Anchovy dressing, Pancetta wafer and Grana Padana pastry twist
Some \$7 Lots \$10

Add a 4 oz grilled Chicken breast, Smoked Goldeye or Poached Black Tiger Prawns (3) \$5

The Current's Cobb Salad

Classic Sherry Vinaigrette dressed Spring Greens with Crisp Bacon, poached Chicken Breast, Avocado, Quebec Blue Cheese, Cherry Tomato and hard boiled Vita Egg \$16

The 'Club' Current Style

Our signature offering of Smoked Turkey, Crisp Bacon, Lettuce, roasted Sweet Pepper, Havarti Cheese with Sundried Tomato spread on French White bread with Soup of Today or Home Cut Fries \$12

The Riverstone Wrap

Roasted Portabella Mushroom, roasted sweet Red Pepper with Artichoke Hummus, Spanish onion and Sprouts wrapped in a Whole Wheat Tortilla with Simple Green Salad \$12

The Original Bistro Burger

6 oz of Sterling Silver™ Beef topped with Four Cheeses, Caramelized Onion, Beefsteak Tomato, Lettuce and Chilli Mayo on a toasted Sesame Kaiser bun with Soup of Today or Home Cut Fries \$12

Not So Alfredo

The Current's original:
Sautéed Chicken Breast, Crimini Mushroom and Artichoke Hearts with Nature's Farm™ Black Pepper Linguine in Chardonnay-Tarragon Cream sauce \$15

Kung Pao

Stir fried Vegetables and toasted Cashews tossed with a Spicy Ginger and Black Bean Garlic sauce over Japanese style Udon Noodles \$11

Add; crispy Chilli Chicken or Tiger Prawns \$6

Current Style Chicken Livers

Sautéed Chicken Livers with Bacon and Shallot in a Brandy-Thyme sauce Pastry Vol au Vent topped with Chive Crème Fraiche and served with a Simple Green Salad \$13

Mesa Quesadilla

Grilled Chicken in house recipe tangy BBQ sauce with Jalapeno and 4 cheeses, Charred Melon, Roma Tomato Salsa and Sour Cream \$12

Sweet Potato Frittata

Lightly sautéed Sweet Potato and fresh Neva farm Basil leaves broiled with 3 Vita fresh Eggs Topped with oven roasted Cherry Tomato and shavings of Padana Parm \$12

Steak & Frites

6 oz char grilled New York Strip steak done to your specification, Coarse Salt and Black Pepper, Garlic buttered house made Baguette with The Current's home cut Fries \$16

Summer Salmon

Char grilled Wasabi spiced Atlantic Salmon Filet, Julienne Jicama, sweet pepper salad with Grapefruit, Chili, Lime and Cilantro leaves \$17

the Current
RESTAURANT AND LOUNGE